

2023

POUND OF FLESH

BO-HOEK AMPHORA SEMILLON



LOKAIA

VINIFICATION

This Semillon is sourced from a vineyard grown on rich, decomposed granitic Tukulu soils in the Bo-Hoek region of Franschhoek. Harvested at low potential alcohol, the aim is to capture the transition between austerity and extravagance - a balancing act of the highest order to preserve the fruit's natural acidity and to avoid excessive ripening. Once harvested, the juice is fermented in contact with the skins, utilising minimal-intervention winemaking techniques. A percentage of stalks were also used to provide a rudimentary filter for draining the resulting wine. After fermentation, the skin cap is covered with a layer of extra virgin olive oil and allowed to settle for 3 months in contact with the skins.

THE VINEYARD

Franschhoek's Bo-Hoek region is home to this tiny Semillon vineyard. This dry-land site consistently produces grapes of the highest quality and concentration.

TASTING NOTES FROM WINEMAG.CO.ZA

Lime, lemon and just a hint of orange, floral perfume and hay on the nose. Great fruit concentration and lively acidity and a savoury, not unduly grippy finish. Rather elegant - Hunter Valley via Franschhoek.

ORIGIN	Bo-Hoek, Franschhoek
GRAPE VARIETY	Semillon
BOTTLES PRODUCED	1290
ALCOHOL	11.48%
RESIDUAL SUGAR	2.4 g/litre
ACIDITY	6.8 g/litre
pH	3.22



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